

Wholesome Goodies *for* Good Kiddies



Easily & Cheaply made
in your GAS OVENS

SCONES.—*Cooking by Gas*, page 115

Ingredients.—1 lb. self-raising flour, 1 oz. castor sugar, 3 ozs. sultanas, 3 ozs. butter, $\frac{1}{2}$ pint cold milk.

Method.—Sieve a pound of flour into a basin, rub in the butter and add the sultanas and castor sugar. Mix all well together, and add not quite the half-pint of cold milk. Turn out on to the board and knead well. Form it into two rounds and place them on a flat baking sheet, and cut each round across and across, so as to form six scones from each round. Brush them over with an egg, and prick them on the top with a fork. Bake in a quick oven from 15 to 20 minutes just under the browning shelf, with about $\frac{1}{4}$ inch blue flame.

WHOLEMEAL SCONES.—*Cooking by Gas*, page 116

Ingredients.—1 lb. wholemeal, 1 teaspoonful of carbonate of soda, 2 teaspoonsful of cream of tartar, 1 oz. castor sugar, 3 ozs. of butter, and $\frac{1}{2}$ pint of milk.

Method.—Rub the butter into the meal, then mix the soda, cream of tartar, and sugar together, and mingle all well in the basin, mixing it into a stiff dough with the milk. Form into two rounds, and cut each round across and across into six. Bake on a greased baking sheet about 20 minutes, and brush over with a little milk when half baked.

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COCOANUT BUNS.—*Cooking by Gas*, page 114

Ingredients.— $\frac{3}{4}$ lb. self-raising flour, 3 ozs. butter, $\frac{1}{4}$ lb. castor sugar, $\frac{1}{4}$ lb. desiccated cocoanut, 1 egg, 1 gill milk.

Method.—Rub the butter into the flour, add the sugar and cocoanut, then the eggs and the milk. With two forks place the mixture in rocky cakes on a baking sheet. Bake 10 minutes. Leave the gas full on for one minute to set the cakes in shape, and then turn the gas nearly out.

ROCK CAKES.—*Cooking by Gas*, page 112

Ingredients.— $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. dripping, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. castor sugar, 2 eggs, 1 oz. candied lemon peel, 1 teaspoonful baking powder.

Method.—Sieve the flour, then rub in the butter with the tips of the fingers till it is as fine as breadcrumbs, then add all the dry ingredients. Beat up the eggs with a fork, and mix all together well. Have ready a baking sheet greased and floured, take two forks and arrange the mixture in little rocky heaps. Bake about ten minutes in a quick oven. A fierce heat for two minutes, gas nearly out to finish.

NURSERY PASTRY.—*Cooking by Gas*, page 94

Ingredients.—1 lb. flour, $\frac{1}{2}$ lb. lard or dripping, 1 teaspoonful of baking powder, sufficient cold water to form a paste.

Method.—Sieve the flour, and then rub in the lard or dripping with the tips of the fingers till it is as fine as breadcrumbs; then add the baking powder and mix well, and gradually use sufficient water to form a stiff paste. Roll this out once and bake in a quick oven.

ROUGH PUFF PASTRY.—*Cooking by Gas*, page 95

Ingredients.— $\frac{1}{2}$ lb. flour, 3 ozs. butter, 3 ozs. lard, $\frac{1}{2}$ teaspoonful of lemon juice, cold water.

Method.—Pass the flour through a sieve, and break up butter and lard in lumps the size of a walnut in the flour ; make a well in the centre and add the lemon juice and sufficient cold water to form a paste. Roll this out and then fold in three, keeping the rough edge to the right-hand side. Repeat this three times, so that the paste is rolled four times altogether. It is then ready for use, and must be baked in a quick oven.

GINGERBREAD NUTS.—*Cooking by Gas*, page 111

Ingredients.— $\frac{1}{2}$ lb. flour, 2 ozs. dripping, 1 gill treacle, $\frac{1}{4}$ oz. ground ginger.

Method.—Melt the dripping and treacle, and mix with the flour and ginger, stir well and then knead. This quantity should make about twelve. Bake in a slow oven.

SHREWSBURY CAKES.—*Cooking by Gas*, page 105

Ingredients.—3 ozs. butter, 3 ozs. castor sugar, 6 ozs. flour, 1 lemon, 1 egg.

Method.—Cream the butter and sugar well, then beat in the egg, add the flour and grated lemon rind, and about six drops of lemon juice. Knead it and roll out thinly, cut into small rounds, and bake 10 minutes in a slow oven to a pale lemon colour.

SHORTBREAD.—*Cooking by Gas*, page 107

Ingredients.—2 ozs. butter, 3 ozs. flour, 1 oz. ground rice, 1 oz. sugar.

Method.—Rub the butter into the flour, then mix in the rice and sugar ; knead well, making it quite smooth. Make it into a round or square shape, and pinch the edges between the finger and thumb to form a crinkly edge. Bake in a very slow oven until crisp and of a light brown colour.

VICTORIA BUNS.—*Cooking by Gas*, page 115

Ingredients.— $\frac{1}{4}$ lb. flour, 2 ozs. cornflour, 3 ozs. sugar, 3 ozs. butter, 2 ozs. citron, 1 egg, 1 teaspoonful baking powder.

Method.—Cream the butter and sugar, then add the egg, and after it is well beaten, the citron chopped finely and the flour, baking powder, and cornflour mixed. Butter some patty pans, and put about a tablespoonful of the mixture in each. Bake about 10 minutes.

QUEEN CAKES.—*Cooking by Gas*, page 103

Method.—These are richer than a Madeira cake (see page 8), but the mixture is blended in the same way. It consists of $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. of butter, and 5 ozs. of flour, $\frac{1}{2}$ teaspoonful of baking powder, 2 eggs, a little grated nutmeg and a few currants. Mix as above and put in small well-buttered tins. Time, about 10 minutes.

SWISS ROLL.—*Cooking by Gas*, page 104

Ingredients.—2 eggs and their weight in castor sugar, 2 tablespoonsful of milk, 1 teaspoonful baking powder, 1 teaspoonful essence of vanilla, 3 ozs. flour.

Method.—Mix as a sponge mixture and pour it on a baking sheet lined with kitchen paper, spread it flat with a knife, and bake for 7 minutes. Spread with jam and roll up, and sprinkle some castor sugar over. In baking have gas flames quite low.

VICTORIA SANDWICHES.—*Cooking by Gas*, page 104

The same ingredients, method and baking as for Swiss roll. Bake in round tins or soup plates, well buttered. Place one round on the top of the other, when baked, and spread jam between. Allow the whole cake to cool, and then cut out in diamond shapes, and decorate, if liked, with white or pink icing.

CORNFLOUR SPONGE CAKE.—*Cooking by Gas*, page 102

Ingredients.—2 eggs, $\frac{1}{4}$ lb. castor sugar, 5 ozs. cornflour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ teaspoonful baking powder, the grated rind of a lemon (or any flavouring essence preferred).

Method.—Beat the eggs and sugar together as directed above. Melt the butter in a saucepan and put it on one side to cool. Sift in the flour and baking powder with gentle stirring; add the butter and flavouring, mix well. The cake tin should be buttered, and then dusted over with a little flour and castor sugar.

As a whole cake, this would take 30 to 40 minutes. Turn the gas quite out for a few minutes before taking the cake out of the oven.

If preferred, the mixture may be used for small cakes. These would take 7 to 10 minutes, and during the last five the gas may be nearly out.

For tiny biscuit cakes, some of the mixture may be placed in small teaspoonsful on a flat baking sheet which has been well buttered ; these would take only 4 to 5 minutes. They can be converted into coffee cakes by placing a coffee icing between two of them.

GINGERBREAD CAKE.—*Cooking by Gas*, page 107

Ingredients.— $\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. treacle, $\frac{1}{4}$ lb. butter, 2 ozs. candied peel, $\frac{1}{4}$ lb. moist sugar, 2 eggs, $\frac{1}{2}$ gill of milk, $\frac{1}{2}$ oz. ground ginger, $\frac{1}{2}$ teaspoonful of carbonate of soda.

Method.—Mix flour and ginger together and pass through a wire sieve into a basin ; then add the peel cut in thin shreds. Put the butter, sugar and treacle into a stewpan and set it just over a glimmer of gas so as to melt slowly and not burn. Then add it, when melted and only lukewarm, to the flour. Dissolve the soda in the milk, beat the eggs slightly with a fork, then mix all together and stir well. Pour into a greased Yorkshire tin and bake as directed for half an hour or 40 minutes. In 10 minutes lower the gas to less than quarter flame, and turn it out for the last few minutes, or move the cake to the top of oven or to a lower shelf to finish. The tin should be near the top of the oven.

MADEIRA CAKE.—*Cooking by Gas*, page 102

Ingredients.— $\frac{1}{2}$ lb. flour, 3 eggs, $\frac{1}{4}$ lb. castor sugar, $\frac{1}{4}$ lb. butter, 1 tablespoonful milk, 2 pieces of citron.

Method.—Cream the butter or sugar together with the hand or with a spoon, then break in one whole egg and beat lightly for two or three minutes until thoroughly incorporated. Then add the second egg and repeat the process, then the third egg, and finally sift in the flour very lightly, adding one tablespoonful of milk. This quantity will take one hour to bake.

SODA CAKE.—*Cooking by Gas*, page 108

Ingredients.—1 lb. flour, $\frac{1}{4}$ lb. ground rice, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. butter or dripping, $\frac{1}{4}$ lb. candied peel, $\frac{1}{2}$ lb. sugar, 2 eggs, and 1 teaspoonful of carbonate of soda dissolved in half a pint of cold milk.

Method.—Pass the flour through a sieve and rub in the butter ; add the currants, candied peel, and sugar, then beat in one egg and add half the milk, and then the other egg and the rest of the milk and soda. Beat well for two minutes and bake in a moderate oven about one hour, then turn out the gas and leave it in the oven for half an hour longer.

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